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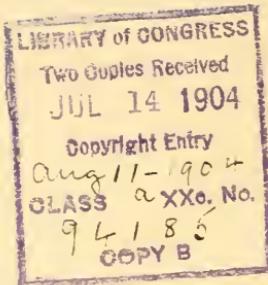
"Like seeks like," the proverb runs,
To prove that this is true,
I find this little book of sweets,
Which straightway comes to you.



HOME-MADE ...CANDIES



Compiled by C. A. WOOD



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* * FONDANT. * *

The foundation of all cooked cream candies.

Take one and one-half cups sugar, ten tablespoonfuls water. Mix sugar with one-eighth teaspoonful cream of tartar, then add water and boil until it hairs. Do not stir after it dissolves. Boil until it makes a firm, soft ball in cold water, then pour into a thinly buttered pan ; allow to cool until it can be pressed with the finger, then knead it until it can be easily shaped into balls or squares.

For chocolate creams, melt two squares of bitter chocolate and roll balls in quickly while the chocolate is hot, taking tongs to handle easily and put on a plate to dry. Add any flavoring desired when kneading.

If you desire the cream center especially soft, shape the day before putting on chocolate and allow to dry. Chopped nuts or cocoanut worked in and pressed flat will cut nicely in squares when cold.

If the Fondant is boiled too long it will grain. This can be remedied by adding more water and boiling as before.

* * PEANUT CANDY. * *

One cup of brown sugar, three tablespoonfuls of water, butter the size of a walnut. Boil until it hardens in water. Add one cup of peanuts and turn into a buttered tin to cool without stirring.

❖ FRENCH CREAM CANDY. ❖

Made without cooking.

Take the white of one egg, one tablespoonful of cold water, stir into this enough confectioner's sugar to enable one to shape with the fingers. Chopped nuts or candied fruits can be worked in if desired.

For English walnut creams, press the halves of nut on each side of an oval shaped piece of cream. Placing an almond nut in the centre of a ball of cream and rolling in powdered sugar makes a simple, pleasant change.

Of course, chocolate creams can be made in the same manner as with the boiled Fondant.

An excellent pulled cream candy. Three cups of granulated sugar, one teaspoonful of vinegar, a piece of butter the size of a walnut, one teaspoonful of baking powder. Water enough to moisten. Boil until the sample will crack in cold water. Pour into buttered tins and pull as soon as it can be handled.

Make this candy the day before you wish to use it and, after standing overnight, it will be of a creamy consistency.

❖ ❖ BUTTER SCOTCH. ❖ ❖

Take one cup of butter, two cups powdered sugar, one cup New Orleans Molasses, pinch of soda. Boil until it cracks in cold water. Pour out thinly on buttered tins to cool.

❖ ❖ CHRISTMAS CANDY. ❖ ❖

Take one half cup each of figs, dates and seeded raisins, three-fourths of a cup of almonds, pecans and English walnuts, altogether. Put through a food chopper to make paste. Mix with enough of the cream Fondant to hold together. Lay on a board covered with confectioner's sugar. Roll out in a sheet, cutting in any shape desired and rolling each in the sugar. The balls look pretty with a candied cherry pressed on top.

❖ ❖ BUFFALO FUDGE. ❖ ❖

Take four squares of bitter chocolate, two cups of granulated sugar, one cup of milk, with a heaping tablespoonful of butter. Boil slowly until it will form a soft ball with the fingers when dropped in cold water. Add a few drops of vanilla and stir rapidly until it is just soft enough to press out. Turn on buttered tins. Press smooth, making squares when nearly cold.

❖ ❖ DEXTER FUDGE. ❖ ❖

One cup of milk, two cups of sugar, one cup of molasses, two squares bitter chocolate, two level tablespoonsfuls of butter. Cook until it forms a soft ball with the fingers when placed in cold water. Add vanilla and beat until it creams then pour out on a buttered dish, pressing flat with a knife. If it seems rough the knife dipped in water will make it smooth, then mark in squares.

❖ ❖ MOLASSES CANDY. ❖ ❖

One quart of molasses, one half cup of vinegar, one cup of sugar, two tablespoonfuls of butter, one teaspoonful of soda. Dissolve the sugar in the vinegar, mix with the molasses and boil, stirring frequently until it hardens when dropped in cold water. Then stir in the butter and soda, the latter dissolved in a little hot water and pour on buttered dishes. When cool enough to handle pull vigorously with buttered hands. When too hard to pull stretch out in thin sticks and cut with scissors the desired size to serve.

❖ ❖ COFFEETTA. ❖ ❖

One half cup very strong coffee, two cups brown sugar. Boil until it threads when dropped from the spoon. Remove and beat until it creams. Either stir in a cupful of chopped nut meats or pour in buttered tin, and just before it hardens press half an English walnut in each square marked.

❖ ❖ CHOCOLATE CARAMELS. ❖ ❖

Two cups of brown sugar, one cup of molasses, three tablespoonfuls of flour, one heaping tablespoonful of butter. Boil twenty-five minutes and add half a pound of grated chocolate wet in one cupful of milk. Boil until it hardens on the spoon, stirring frequently. Flavor with a teaspoonful of vanilla.

❖ CHOCOLATE CARAMELS WITH NUTS ❖

Take one cup granulated sugar, two cups brown sugar, one cup milk, butter the size of an egg, two squares of bitter chocolate, one teaspoonful of vanilla. Boil until it hardens when dropped in cold water. Remove from fire. Add one cup of chopped nuts and turn into a buttered tin to cool.

❖ ❖ PENUTIA. ❖ ❖

Take two cups of brown sugar, one half cup of milk, one tablespoonful of butter. Boil until it will form a soft ball when tried in cold water. Stir until nearly cool or it seems about ready to cream then add one cup of chopped nuts and pour into buttered tins. Mark in squares with knife before it hardens.

❖ ❖ FRUIT BESSERINE. ❖ ❖

Two cups brown sugar, two thirds of a cup of milk, butter the size of an egg. Do not stir after it begins to boil. Cook about twenty-five minutes. Add one teaspoonful of vanilla. Line a buttered dish with whole nut meats, candied fruits and preserved ginger. Pour the mixture over this and allow to cool, when entirely cool break into pieces.

* * STUFFED DATES. *

Take dates as dry as possible. Make a slit lengthwise in each. Fill with flavored Fondant or the French uncooked cream. Nuts chopped fine and mixed with the cream filling flavored with sherry or almonds, pounded with raisins, may be used in the same way.

* MAPLE SUGAR CREAM CANDY. *

Take one pound of maple sugar, break in small pieces. Add five tablespoonfuls of water. Cook until it will form soft ball in water. Just before taking from the stove add a piece of butter the size of a walnut. Stir until nearly cool, when pour out on a buttered tin to harden.

* * CHOCOLATE COZY. *

Grate a couple of cakes of sweet chocolate in a bowl and place in a sauce pan of boiling water. Stir frequently and when melted remove from fire. Stir in one cup of chopped nuts, shredded cocoanut or candied fruit. Drop in desired size on paraffine or buttered paper.

* * COCOANUT DROPS. *

Boil together one cup of granulated sugar and four tablespoonfuls of water until it threads. Whip the white of one egg and stir into the syrup, beating constantly. Add enough freshly grated or dessicated cocoanut to make quite stiff. Mold in balls and place on greased paper.

❖ ❖ NEAPOLITAN CANDY. ❖ ❖

Take a sufficient quantity of Fondant, either the cooked or uncooked, flavor six layers differently with chocolate, orange, vanilla, strawberry, maple and lemon. Roll flat. Laying them one on top of the other, and then cutting in squares and laying on plates to dry. Nut cream can be substituted for the lemon layer if preferred.

❖ ADDITIONAL RECIPES CAN BE ADDED HERE ❖

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